FIGURE 1

1/4

FLOW DIAGRAM

Raw Waxy Grain

Steamed - 5 Minutes

Tempering Step 1 hour (165°F, 74°C)

Roller Mill and Flatten the Grain - 2-5 mm

Cooker - Pre-steam 15 Minutes

- Cooked with Flavor 260°F (127°C) 45 Minutes
- Dumped and Air-cooled to 110°F (43°C)
- Separate individual grains

Dried and Equilibrated

Roller Milled and Flaked

▼ Dried 190°F (88°C) 15 min

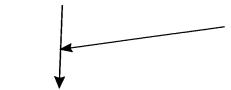
▼ Toasted 400°F (204°C) 25 secs Kneaded into dough Processed in a Pasta Machine and extruded as a pellet

Dried 190°F (88°C) 20 min

Toasted 400°F (204°C) 25 secs

FIGURE 2

Dry Ingredients (waxy grain meal, sweeteners, oil, chemical leavening agent)



Liquid Premix

flavorings/water

Twin Screw Extruder 127-132°C (286-295°F)

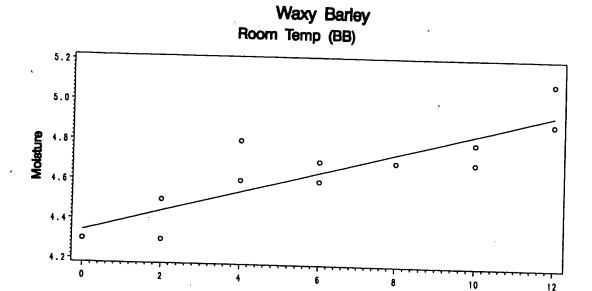
Pellet Forming (cold former)

pre-drying /Tempering 38-42°C, (126-133°F) for 1 hour to 20-25% moisture

Shredding Mills

Pre-Dryer (10-12% moisture)

Toasting 400°F (204°C) for 25 sec



Month

Regression Equation: MOIST = 4.342857 + 0.05•TIME

Figure 3A

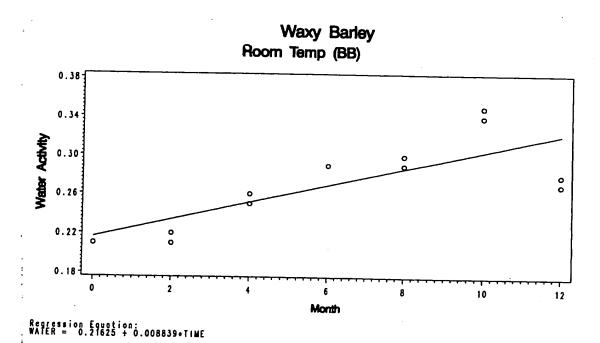


Figure 3B

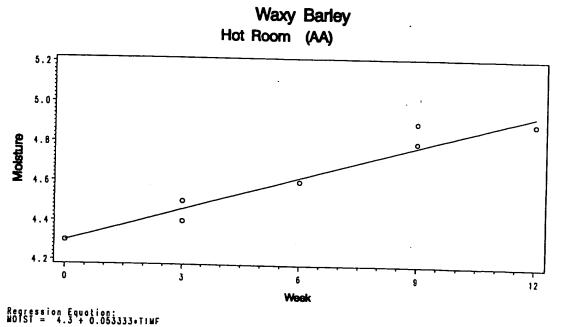


Figure 4A

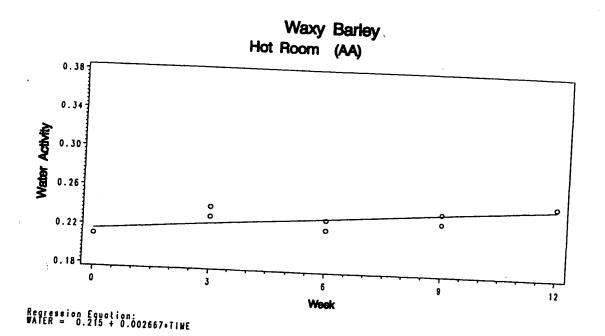


Figure 4B